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Nov 13, 1991

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DERWENT-WEEK: 199201  
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TITLE: Cup made from bread used as edible container for soup - is prepd. by making a hard textured bread ring attach to the edge of a piece of soft bread

## PATENT-ASSIGNEE:

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ABSTRACTED-PUB-NO: JP 03254627A  
BASIC-ABSTRACT:

A ring made of bread with hard texture is attached to the edge of a piece of soft bread to form a cup-like solid.

USE - Solid can be used as an edible container for a soup. Bread can be eaten in the soup.

CHOSEN-DRAWING: Dwg.0/4

TITLE-TERMS: CUP MADE BREAD EDIBLE CONTAINER SOUP PREPARATION HARD TEXTURE BREAD  
RING ATTACH EDGE PIECE SOFT BREAD

DERWENT-CLASS: D11

CPI-CODES: D01-B02A; D03-H01K;

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BREAD FOR USE AS CONTAINER OF SOUP OR THE LIKE

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BREAD FOR USE AS CONTAINER OF SOUP OR THE LIKE

[Supu to no yoki ni shiyosareru pan]

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[There are no amendments to this patent.]

Claims

1. A type of bread for use as a container of soup or the like characterized by the fact that the bread is prepared by integrally winding and attaching a ring-shaped edge-forming bread with a hard body along the upper edge shoulder portion of a bread main body that has soft contents and is in a pot shape.

2. The bread described in Claim 1 characterized by the fact that along the inner peripheral edge of the edge-forming bread, the central portion of the bread is cut out from the upper surface of the main body of the bread so as to form a bottomed recession for containing soup or the like in the main body of the bread.

3. The bread described in Claim 2 characterized by the fact that the outer layer portion of the cut-out portion obtained by cutting the central portion of the main body of the bread is used as a lid for the recession to form a container of soup or the like.

### Detailed explanation of the invention

#### Industrial application field

This invention pertains to a type of bread for use as a container of soup or the like prepared by forming using a feed bread baked from wheat flour or the like as a feed material.

#### Prior art

Usually, breads manufactured from wheat flour as the principal feed material together with yeast, table salt, water, etc. are taken as food as is. There is a huge variety of breads having different properties, depending on the type of flour, types of oils and fats, cane sugar, and other condiments added in addition to yeast, table salt, and water, as well as the type of yeast, fermenting time, dough shape, baking temperature, etc.

In the prior art, the scheme in eating breads depends on the individual and the region. Usually, the bread is eaten as is. Also, one may apply butter and jam on it and add vegetables and meat to form a sandwich for eating.

The scheme of this invention differs from the aforementioned conventional schemes in eating bread. This invention pertains to a type of bread for use as a container of soup or the like. According to this invention, the bread is used as a container of soup, milk, or cooked food. After the soup with its taste seeps into the bread, the bread container itself can be eaten.

As explained above, breads may be prepared by adding various additives to obtain different tastes and flavors. Usually, when bread is eaten, people often dip the bread in the juice or sauce of a cooked food, or in a soup to make the bread tasty for eating. In this case, the bread is cut into pieces in an appropriate size for dipping in sauce or soup for eating. In this case, care should be taken to avoid dissolving the bread in the soup.

#### Objective of the invention

The intent of this invention is to make a high-efficiency combination of bread and soup, sauce or the like to better display the tastes of these two types of foods by providing a tighter relationship between them. The objective of this invention is to contain soup, a sauce of cooked food, milk or the like in the bread used as a container, so that the flavor of the bread is added automatically to the soup or the like.

## Constitution

The bread of this invention is made based on the aforementioned objective. It is characterized by the fact that the bread is prepared by integrally winding and attaching a ring-shaped edge-forming bread with a hard body along the upper edge shoulder portion of a bread main body that has soft contents and is in a pot shape.

It is well known for bread that the hardness is adjusted mainly by means of the fermenting time of the yeast. For the main body of the bread, the fermenting time after loading of the dough is selected to be the same as that for conventional bread, so that the bread has large holes inside it. On the other hand, for the edge-forming bread, the fermenting time is selected to be shorter than that for the aforementioned main body of bread so that the edge-forming bread is formed as a hard bread with smaller holes inside it.

As the bread main body is to be used as a container for directly containing soup, sauce or the like, it is formed in a pot shape, with its interior formed as a soft bread in the fermentation of the yeast. Its skin portion is baked at a relatively high temperature to form a French bread-like crusty skin.

On the other hand, the edge-forming bread is for reinforcing the bread main body so as to prevent collapse of the bread main body due to wetting with the water of the soup or the like contained in it. For this purpose, the fermenting time of the yeast is reduced to obtain a harder bread, and a prescribed size is formed to ensure a prescribed strength.

The bread of this invention is prepared as follows. Dough is prepared for the bread main body and edge-forming bread separately. The dough for the bread main body is formed in a pot shape, while the dough for the edge-forming bread is formed as a round rod. Then, the dough for the edge-forming bread is wound over the circumference of the upper edge of the dough for the bread main body along the shoulder portion. Soon after that, the dough is baked to have the desired shape.

When the shaped bread is used as a container, the upper surface of the bread main body is cut in a circular shape along the inner peripheral edge of said edge-forming bread to form a bottom recession with both the skin portion and the body portion cut off. In this way, a portion for containing soup or the like is formed. On the other hand, for said cut out portion, the skin portion is left as a lid for said recession. After loading soup or the like, the lid is fit on the opening portion of the recession.

According to this invention, the size of the bread can be freely set, and there is no special limitation on it. In the following, as an example, explanation will be provided for a size appropriate for containing soup or the like in an amount appropriate for a meal.

In the following, this invention will be explained in more detail with reference to an application example.

### Application example

Figure 1 is an oblique view illustrating an application example of the bread of this invention. Figure 2 is a cross-sectional view cut along the center. The bread of this invention is composed of bread main body (1) nearly in a pot shape, and edge-forming bread (2) that is formed integrated to the bread main body and is wound along the circumference on the upper edge shoulder portion of the bread main body. A protrusion to be used as knob (3) is formed integrally on the central portion of the upper surface portion of the bread main body surrounded with said edge-forming bread (2).

As to be explained later, bread main body (1) is used as a container for soup or the like. Consequently, body (1a) is baked into a soft bread similar to a conventional bread for eating. In particular, since the bread main body is to be cut from its upper surface with a knife or the like to form recession (4) for containing soup or the like, and since it will have the soup or the like seeping in it for eating, the body should be formed soft enough for cutting and for eating. On the other hand, skin portion (1b) that wraps said body (1a) should be able to keep the shape of the container, and, at the same time, it should be able to prevent the soup or the like from seeping out. Consequently, it should be a closed-tissue bread. In other words, it should be finished to a hard crusty skin similar to that of a French bread.

These characteristic features of bread main body (1) can be adjusted in the bread manufacturing process. The softness of the body portion can be freely determined by prolonging the time of fermentation of the dough. Also, the hardness of skin portion (1b) can be adjusted by increasing the temperature in baking.

On the other hand, edge-forming bread (2) is wound to integrate with the upper edge portion of bread main body (1) so as to maintain the outer shape of the main body. Consequently, it is made of a hard bread. Just as in the aforementioned case, one may shorten the time of fermentation after loading of the dough so as to realize the desired hardness.

Of course, any hardness that can hold the shape may be adopted. At the same time, the hardness should be selected appropriately to ensure that said edge-forming bread (2) is edible.

Said edge-forming bread (2) is prepared as follows. Wheat flour is mixed with prescribed amounts of yeast, table salt, and water to form a dough. Then the dough is formed to a round rod shape. The round rod shape dough is applied along the upper edge shoulder portion of the dough of bread main body (1), and its two ends (2a), (2b) are closed with each other. The integrated overall bread is baked in an oven, and [manufacture of] the desired bread is completed.

Knob (3) is formed from the same type of dough as that of edge-forming bread (2). This knob becomes the knob of the lid to be explained, and it also acts as a decorative part.

When the bread of this invention with the aforementioned constitution is used in practice, the upper surface portion of bread main body (1) is cut with a knife along the inner peripheral edge of edge-forming bread (2) in a circular cut-out shape. First of all, together with a portion of body (1a) of the main body, the skin portion is cut out. Then, by cutting off the soft body portion from the skin portion, lid (5) is formed. In Figure 2, the double-dot-dash line indicates the cutting position of said lid (5). Due to cutting of the shallow bowl shape cut-out portion, a dish-shape lid (5) is obtained. Then, along said cutting position, cutting is further made into the bread main body along the double-dot-dash line shown in Figure 3 so as to take out body (1a) of the central portion of the main body, forming bottom recession (4) for containing soup or the like (6). Body (1a) left in forming said recession (4) forms the main body of the container together with skin portion (1b). Also, as soup or the like seeps in it, it is dissolved in the soup or the like appropriately to provide a bread flavor.

When the bread of this invention with the aforementioned constitution is used, recession (4) is cut out for containing soup or the like. Also, one may cut out the bread right after baking. The time for cutting can be freely selected. Also, the size and depth of the recession may be freely selected corresponding to the object to be contained. When cutting, one may taper lid (5) together with opening portion (7) of recession (4) so as to prevent said lid from falling into the recession. Also, this shape can prevent exposure of the contents so that the contents can be kept warm in the recession. In this way, the bread can function effectively as a container of soup or the like.

#### Effect of the invention

In the above, this invention has been explained in detail with reference to an application example. This invention provides a type of bread that can be used as a container for soup, cooked food, milk or other liquid food. At the same time, the contents seep into the bread, and the bread is dissolved in the soup so that the flavor of the bread is integrated with the flavor of the soup. When the contents and bread are eaten together, the flavor is very intriguing.

Also, the outer shape of the bread main body is reinforced with the edge-forming bread. As a result, the shape can be maintained for a prescribed time when the soup or the like is contained, at least within the time of the meal. As a result, the function of the bread as a container can be effectively realized, and, at the same time, the container itself can be finally eaten. There is thus no need to perform cleaning of the tableware. This is highly desired.

#### Brief description of the figures

The figures illustrate an application example of this invention. Figure 1 is an oblique view. Figure 2 is a cross-sectional view taken across the central portion. Figure 3 is a

cross-sectional view taken across the central portion and illustrating the cut-out state of the upper surface portion of the bread main body. Figure 4 is a cross-sectional view taken across the central portion and illustrating the state when soup or the like is contained in the recession formed in the bread main body and the lid is raised above the recession.

- 1 Bread main body
- 1a Body
- 1b Skin portion
- 2 Edge-forming bread
- 4 Recession
- 5 Lid
- 6 Soup or the like

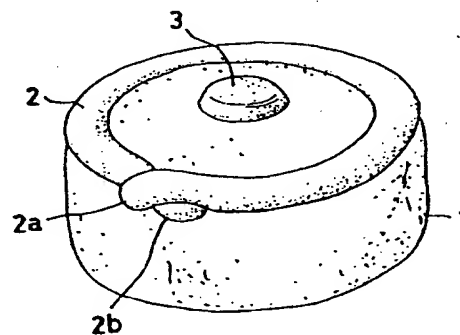


Figure 1

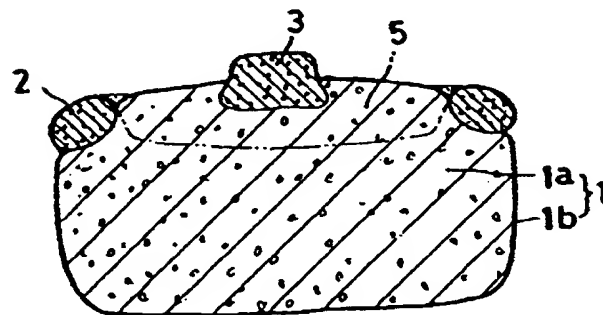


Figure 2



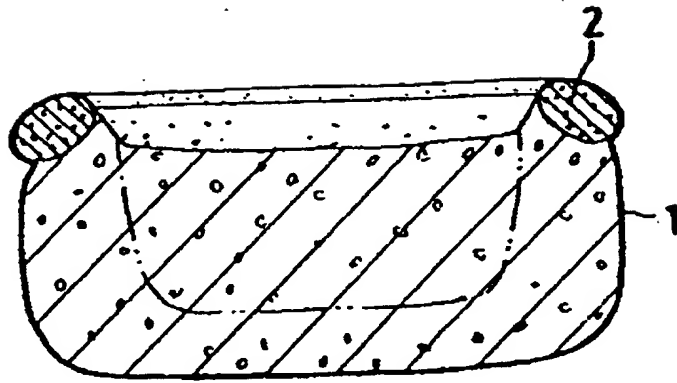


Figure 3

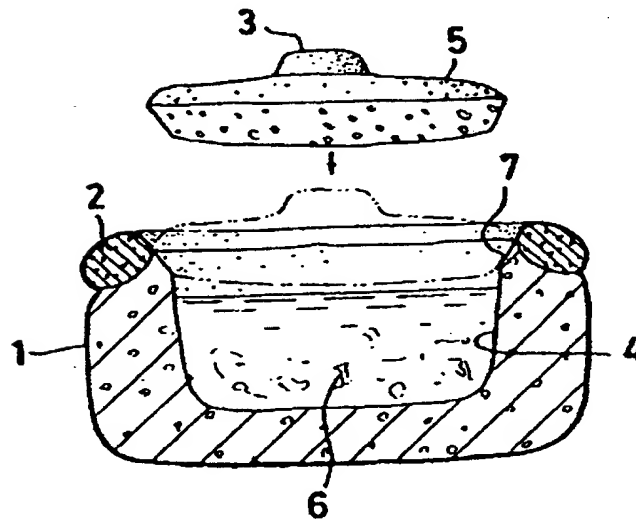


Figure 4